

# In the Realm of the Feminine

## Fashions in Babyland

IN the new baby's layette coats for different occasions play a very important part. The dainty crochet socks that infants for generations have been wearing are no longer thought good enough for the infant wonder of 1913. His or her royal highness must own a short jacket of real Irish lace mounted on white silk, and at least one small kimono from Japan must be included in the outfit.

Baby's first outdoor coat this fall should be of fine faille silk or wool poplin. This coat should be simply fashioned with a hand scalloped cape and collar. If more fanciful it should



"COMFY" CAPE AND KIMONO.

be made so with exquisitely babyish hand embroidery and not with lace. A cap to match the coat is the usual piece of infantile headgear.

Illustrated are two coats for general wear. One, a long affair with hood attached, is of baby blue French flannel, finished with pretty hand worked scallops. The second cut shows a flannel kimono cut in one piece, the sleeves being tied together with ribbons.

While there is nothing distinctively new about these coats, as layette is complete without them. The hooded cape is used when baby is taken from room to room so that no harm may come to him from changes of temperature. It is called a "comfy" cape.

## NOVELTIES IN SHELLFISH

FOR the lover of shellfish are the following recipes from the notebook of a famous New York chef:

**Marmosa Dressing For Oysters.**  
In a mixing dish place a heaped teaspoonful of salt, three-quarters of a teaspoonful of white pepper and a fair sized shallot, a teaspoonful of chives and a little parsley finely chopped. Upon this mixture pour a teaspoonful of olive oil, a tablespoonful of Worcestershire sauce, five drops of tabasco sauce and a gill of vinegar. Mix with a spoon well together and place a teaspoonful on each raw oyster as they are being taken to the table.

**Oyster Spice.**  
Place as many oysters as are desired in a crock, together with their own liquor strained. Grate in half a nutmeg and then add eighteen cloves, four or five blades of mace, a teaspoonful of allspice, a little cayenne pepper, a teaspoonful of salt and two tablespoonfuls of strong vinegar. Stir well together and place over a slow fire, stirring well every little while. As soon as they come to a boil pour into a cool crock and put them away for twenty-four hours. They are then ready for the table.

**Scallops in Shells.**  
Drain a pint of scallops and brown them lightly in a saucepan with a tablespoonful of butter, letting them cook for about fifteen minutes. Remove from the fire and chop them very fine. Brown a small minced onion in butter, add a teaspoonful of flour and slowly stir in a cupful of the liquor drained from the scallops. Season with salt, cayenne and white pepper. With the chopped scallops mix four tablespoonfuls of bread or cracker crumbs and the yolks of three eggs and cook all together for five minutes. Fill the scallop shells with the mixture, sprinkle fine bread or cracker crumbs over the tops, dot with bits of butter and set in a hot oven to brown for ten minutes. Serve on a platter garnished with sprays of cress.

**Oyster Fricassee.**  
Into a tablespoonful of melted butter sizzling in a frying pan put a pint of drained oysters. Cook until plump and drain again. Pour the oyster liquor into a cup and fill with cream. Cook a tablespoonful of flour with one of butter, pour in the cream and oyster liquor, add pepper and salt. Beat an egg light, pour the oyster sauce upon it, add the oysters and return to the frying pan to be well heated, but not to boil. Stir gently all the time to insure even cooking. Serve in pastry shells or on toast.

## Ultra Long Shoulder Seams

ALL the newest blouses have ultra long shoulder seams or no shoulder seams at all, in kimono style. For practical wear in the morning the bishop sleeve is the favorite, but for afternoon wear the newest blouses do not seem to have any sleeves at all. At the waist they are made so loose and baggy that they fall over the belt in folds that have a decidedly untidy appearance. Of course such blouses are made of extremely soft materials, and they are almost invariably cut low in the neck.

It becomes more and more the fashion to display the throat freely, and already this fashion shows good results. Women are paying special attention to the throat outline, even more attention than when they have to consider it in connection with evening gowns.

## ISN'T IT SMART, THIS COLLAR?



NECKWEAR FOR TAILORED SUIT.

THAT brooch will be popular this winter is evidenced in this charming bit of neckwear for the tailored suit. A ruche of white net shows a quilling of braid, and the simple tie ends are of soft taffeta. The suit of tweed is also braid trimmed, and the smart seal hat is ornamented with a huge bow of broadened velvet ribbon.

## Right Way to Clean Windows

IF windows are easily reached the glass in them keeps clean a great deal longer if it is dusted regularly inside and out. A folded pad of newspaper is the best thing to use, and if this is sprinkled with a few drops of ammonia or paraffin it will serve for window cleaning also.

When windows are to be washed they should be dusted first with the newspaper pad if very dusty. In this way the cleaning and polishing will be more easily done. A teaspoonful of ammonia or paraffin to each half gallon of warm water makes a good solution, or cold water and washing blue may be tried. Chamois leather is excellent for the final polishing.

In frosty weather methylated spirit is useful, or the newspaper pad may be sprinkled with paraffin and no water at all used.

Windows must never be cleaned when the sun is shining on them, and all cloths used must be free from lint. Experience seems to prove that different kinds of glass respond to different methods of cleaning, but in every case newspaper or tissue paper pads are recommended for the final polish and a sprinkle of paraffin will make the effect more satisfactory.

A window brush is useful for cleaning the corners of double-hung windows. Its long brown handle should have a metal socket at the end, into which another similar handle fits, for cleaning the upper panels. With this and a pail of blue water the lower windows are readily cleaned, but they must be well rinsed. Splashes of paint which have hardened on the windows may be removed by means of hot vinegar or a strong solution of washing soda. A paste made with whiting and powdered ammonia mixed with a little water is effective. It must be put on thickly and left on the paint spots until quite dry, then washed off with soap and water.

As a last hint it may be well to say that lacquered curtain rods used for windows which are kept open are soon corroded if there is much dampness, but this can be prevented for a long time by rubbing them every now and then with a tallow (not wax) candle warmed slightly to soften it. If the old fashioned tallow "dip" is not within reach a very little lard or fat may be used, provided it is absolutely free from salt, which would rot the cord.

## THE NEW TAILORED SKIRT



UP TO DATE APRON MODEL.

THERE has been a tendency for some months on the part of the tailoring craft to get away from the meaningless draperies, slashes and esches, and to establish feminine tailored wear on a safe and sane basis of effects nearer those of masculine tailored garments.

The new suits sent out by the best tailors are not mannish. They are far from it, being both dainty and graceful, but they keep to mannish forms. Skirts are straight and narrow, and though drapery appears reasonably it is beginning now to take its proper place in gowns of silken stuff, while the tailored walking skirt is treated with stitched bands of braid, buttons and cleverly inserted tucks or skillfully applied plaits, suggesting more width without actually giving it.

Skirts are still very narrow and tight at the foot, and since the slash has gone out of date width has to be added around the knees so that one can walk without mincing or staggering. The skirt seen in the illustration is of the new tailored type and is called the apron skirt. It folds over the left side and closes with three large buttons.

IF YOU WANT TO BE LUCKY—DON'T look at the moon over your left shoulder or through your rear when it is new. Don't spill salt. Don't break a looking glass. Don't start new work on a Friday. Don't turn back when you have once left a room or started on a journey. Don't put your shoes on the table.

## TRAINING GIRLS FOR BUSINESS

Since the business woman has come to stay and since she has no traditions to guide her and must establish her own precedents, it is the duty of the mother, to look the question squarely in the face and train the girl who decides to earn her living in the business world how to meet the problems before her just as the father for generations has trained the boy with the same object in view. Because of this training, the boy has the advantage of the knowledge gained by the men preceding him so that his attitude toward business has become second nature, while the girl has gone into the business school, which has had absolutely no backing from the home.

Give your daughter, then, in the first place a practical, common school education, see that she has a thoroughly good working knowledge of the English language and that she knows how to apply it. Next send her to business school, with the distinct purpose in mind of preparing herself for a serious and dignified career, and not merely to fritter away a year or two in a haphazard manner before marriage. Girls do not marry as early in life as they used to do and many happy, useful and independent years are spent by the average girl in a business office, and the knowledge that she gained should be of incalculable value to her in later years. The training in systematic work and the regularity of hours steady her, and the opportunities to observe the transactions of men of affairs, the difficulties they overcome, and the curbing of personal fittiness, all tend to give her an understanding of the other half of human nature, which she could obtain in no other way.

Help her to learn how to read the

newspapers in an intelligent way and encourage her to form her own conclusions and to cultivate an interest in the events of the day, for things are happening now which future generations will be studying from text-books. Give her a chance to meet men on their own ground and she will develop new powers which, with her keenness of vision, will be of great value.

With this sort of training as a foundation, the business school will be better able to teach her the things the mother does not know, makes clear what will be expected of her in business; promptness, thoroughness, the cheerful acceptance of duties, sometimes irksome, and the knowledge that closing time does not always mean quitting time in a busy office. The girl who thinks only of the end of the day and whose thoughts are on the pleasures of the evening, past or to come, cannot expect to be successful in business. Her interests must be cultivated and must be it to be done intelligently and if any happiness is to be experienced in the doing of it.

Another, very important matter which lies almost entirely in the hands of the mother, and one which the business school is unable to correct, is the subject of appropriate dress. Even in this day with all the variety of styles for women, or perhaps because of it, women have not, as a rule, learned to dress for business. The business man who interviews the young woman applicant for a position has a right to be skeptical of her ability when she comes to him wearing a frock suitable for an afternoon tea or garden party.

Adapt the prevailing styles to suit her individuality, keeping safely away from extremes, and select materials that are of good quality.

## OLD-TIME DISHES OF BAY STATE

The following Massachusetts old-time recipes are printed in the Delinctor.

**Nantucket Sheering Buns.**—These are a time-honored Nantucket dainty, an old family recipe reading as follows: Boil one pint of milk, take from the fire and add to it four ounces of butter. When cooled to "blood warm" add two thirds of a cupful of yeast, a little salt and flour to make a thick batter. Set this to rise over-

the morning work in two well-buttered eggs a cupful and a half of sugar, a handful of cleaned currants, and flour to make stiff enough to mold; not quite so stiff as for biscuit dough. Cover and let rise again. If well risen in four or five hours, make up into cakes with your hands. Let them rise close together in a pan and rise until very light. Bake to a nice

light brown. Take from the oven and while still hot brush the tops over with a tablespoonful or two of sugar dissolved in milk or the white of an egg beaten up with sugar.

**Mrs. Starbuck's Nantucket Plain Fruit Cake.**—Beat to a cream one cupful of butter and two of sugar. Add one cupful of molasses, one cupful of sour milk, one teaspoonful of soda, and stir until the mixture stops "purring." Add three well-beaten eggs, a teaspoonful each of cinnamon, cloves and nutmeg, a quarter cupful of shredded citron or preserved watermelon rind, and a cupful each of seeded raisins and currants well dredged with flour. Add sifted flour to make rather stiff, turn into bar tins lined with buttered paper, and bake in a slow oven.

**Anna Coffin's Second-Day Wedding Pudding.**—This delicious pudding is

## RECIPES TRIED AND FOUND VERY SUCCESSFUL BY WOMEN OF HONOLULU

[Recipes by Mrs. W. W. North]

**ISLAND SALAD.**  
Cut 6 green tomatoes, 6 green peppers, 1-1 clove of garlic, 1 large apple, 1 cucumber, 1 sprig of parsley. Set in bowl on ice to crisp. Dressing—1-4 cup vinegar, juice of one large lemon, 6 tablespoons catsup, dash of tabasco, 1 teaspoonful Worcestershire sauce, but all in bottle and shake thoroughly. Season with salt. Serve on crisp lettuce leaves.

**TARO CAKES.**  
Mash two heads of taro or, better still, put them through the food chopper and then pound thoroughly. Add salt and pepper with 3 heaping teaspoonfuls of yeast powder and sufficient flour to knead. Roll out taro and cut like biscuits and fry in half butter and half-dripping. Delicious.

**GRUPE SHERBET.**  
Make a syrup of 5 cups sugar, 6 cups of water and boil 20 minutes, to which add a quart bottle of Welch's grape juice and 1 teaspoonful of Knox's gelatin and the juice of three large lemons. Serve in long-stemmed

still a standby in Nantucket, though dating back to pre-revolutionary days. After the wedding festivities, which were conducted with circumstance according to the means and station of the bride's family, it was the groom's family's turn to show what they could do in the way of entertaining. This grand feast went by the name of the second-day wedding, and for this function this pudding was held in high repute. Eleven ounces of crackery were first pounded fine, and over them was poured three pints of scalded milk. A half-pound each of butter and sugar were then pounded to a cream and added to the crackery-and-milk paste, together with a little salt and nutmeg. When the mixture was cold, 6 well-beaten eggs were added, with a pound of boiled raisins, and the whole poured into a well-buttered pudding dish. This was then baked about an hour and a quarter and served hot with a sweet sauce, hard or soft.

**New England Pudding.**—Fill a deep earthen or porcelain-lined pudding dish with peeled and cored tart, mellow apples. Add water to make a little juice, sprinkle with sugar, season with nutmeg or cinnamon and cover with a baking-powder biscuit crust. Bake in a modern oven and serve with a sauce of thick cream well sweetened with ordinary sugar or scraped maple sugar.

I quart of rich milk 2 cups of sugar, juice of 3 large lemons; freeze.

glasses with a mound of whipped cream.

**CHOCOLATE PUDDING.**  
-3-4 cup cracker crumbs, rolled into dust, 1 pint of milk, 2 eggs beaten separately, 1 cup sugar, 2 tablespoonfuls chocolate. Moisten crumbs with milk, add chocolate; let it boil slowly for three minutes; then beat in the yolks and boil another minute. Add 1 teaspoonful melted gelatin and lastly beat, or rather fold, in the stiffly-beaten whites of eggs. Put in mold to harden. Serve with thin cream.

**CHOCOLATE LAYER CAKE.**  
One-third cup of butter, 1 cup of sugar, 2 eggs, 1/2 cup of milk, 1 1/2 cups of flour, 1 heaping teaspoon yeast powder, 1 teaspoon vanilla, cream, butter and sugar. Beat eggs without separating. Sift flour before measure. Add baking powder in last part of flour. Bake in two layers in medium oven.

Filling—1/2 cup of butter, 1 cup pulverized sugar, 1/2 cup of chocolate, 1/2 teaspoon vanilla, work into sugar gradually.

Icing—1 cup granulated sugar, 1/2 cup chocolate, 3 tablespoonfuls milk, stir until melted and when boiling add 1 whole egg (beaten). Return to fire for 10 seconds (excellent).

**CREAM PUFFS.**  
1/2 cup butter, 1 cup boiling water, 1/4 teaspoon salt. When boiling slowly dump in 1 cup of sifted flour, all at once stir vigorously and cook 1 minute. Cool it a bit and add 4 eggs one at a time dropped in whole. Stir each one in the mixture until perfectly smooth. Use a moderately hot oven. Drop on a pan a tablespoonful

for each puff, giving room for expansion. Bake 1/2 hour.

**FILLING.**—2 eggs, one-third cup of flour, 2 cups of milk, 1/4 teaspoon salt. Beat eggs, add sugar, then flour and salt. Scald milk and add all together. Cook over boiling water and stir constantly or it will surely lump. When done add almond or any other extract preferred.

**FISH AND FISH SAUCE.**  
Take a medium sized pakapaka, clean and boil for 10 minutes in heavily salted water. Drain water from fish kettle and put the following rich but delicious sauce in and cook for 20 minutes very slowly:

Sauce—1 pint of white wine, 1 pint of olive oil, 1/2 pint of water, six minced onions, 1 cup of tomato, 3 laurel leaves, 1 teaspoon whole peppers, 5 whole cloves (remove the heads). Boil 10 minutes and strain. Pour over fish in fish kettle and gently simmer for 20 minutes. Place diamonds of buttered toast on platter, lay fish on toast and over all pour sauce. Add any kind of shell fish, oysters, shrimps, lobster and clams.

**OATMEAL COOKIES.**

2 tablespoonfuls Calumet, 2 eggs, 1 level teaspoon salt, 1 1/2 cups of flour, 3 teaspoonfuls cinnamon, 1 cup chopped raisins, 1 teaspoon soda in a tablespoon of boiling water, 1 1/2 cups of coarse oatmeal, roll thin and cut with cookie cutter.

**MUFFINS.**  
1 tablespoon butter, 2 of sugar, 2 eggs, 1 cup water, 2 teaspoonfuls baking powder, 1 1/2 cups of flour. This will make nine muffins.

## GREAT DEAL OF BEADWORK USED

Beadwork is just now in high favor. For the amateur beadworker the making of small dress accessories is recommended. Belt slides, coat buttons and slipper ornaments are practical as well as fashionable.

For a belt slide, cut the proper shape from heavy linen and use pliable featherbone on this foundation so that the finished slide may curve slightly when in place. Cover the silk or velvet, and before lining do the beadwork. Any simple pattern which comes for cross stitch embroidery can be chosen, a bit of canvas being basted over the material, while the beadwork is being done, and the threads pulled out afterwards.

For a square cornered slide choose

a pattern with an elaborate corner design and for an oval select a design with a top ornament from which droops some light, delicate beadwork on either side, meeting at the bottom of the oval in a small motif or a single cabochon.

If the worker in beads does not care to bother with a set pattern, many plans are available. A good example is the easy style of beading done with bugles sewn on at angles, border done in beads. By using bugles for this work and single beads added at intervals, as the embroiderer uses French knots, very effective borders can be quickly accomplished without the necessity of a pattern.

## LOVELY LINENS FOR THE TABLE

There is positive exhilaration in viewing beautiful table linen. Its texture, design and quality all play a large part in giving distinction to the table. Dainty appointments are as essential to tempting the palate as the viands themselves.

White, untouched by color, still holds first place, and each year, the quality of linen and damask and its elaborate decoration grow more beautiful. A new note that obtrudes itself this season is the round cloth, which is not only cut circular in shape but has the design of the damask woven round or oblong to follow the lines of the table. The edges are scalloped, preferably by hand, of course, but for everyday use good effects may be fashioned by machine. Cloths with circular designs may be bought at many of the shops and the clever needlewoman can round the corners herself and scallop the edges if she cannot afford to have them done. The napkins are woven to match the cloths and also have scalloped edges.

Plain damask is used but sparingly and only when it is effective as a plain background for very elaborately embroidered initials. For more formal use, combinations of linen and lace are bewildering in their beauty. For dinners, cloths which have insets of cluny, Madeira embroidery and filet, are in equal favor with the large centerpieces and doilies to match.

Point de Venise, the prince of laces, has found its way with rare decorative effect in the fashioning of table linens and is remarkably well adapted to combination with other laces, or with Italian cut-work and Madeira. Separate doilies used on the lay plate are shown in very fine linen combined with Duchess insets and even rose point, but they are impractical, for the laundering of such delicate frail

articles must be done by an expert and they can not stand hard usage.

For formal luncheons, the use of the polished table is much in vogue and luncheon sets of centerpieces and the different sized doilies and dainty napkins are being used more and more extensively, and are growing more and more elaborate in workmanship.

Breakfast is the most informal meal of the day, and therefore the linens may be of a more intimate and personal nature. The Germans love to lavish their handwork on their smaller cloths and napkins, and embroider mottoes and inscriptions or intricate motifs upon them which catch the eye at the early morning meal. Americans have never accepted this idea, but there are a number of charming ways of giving an intimate as well as artistic touch to the breakfast table. Designs copied from old Lowell and Willow are reproduced upon the breakfast cloth, and may be embroidered in white and blue, which tones in well with the china. Other patterns done in cross stitch also look well and may be worked in any tone, according to the color scheme of the room or the breakfast service. Reproductions of old china are particularly well adapted in design for every day use and open sets may be procured which can be replaced from time to time when necessary.

In the selection of linen, quality is the most important thing to be considered. For this, loosely woven threads, neither warp nor laundry linen. Sometimes a fine piece of unbleached linen is sold at a low price; this can be bleached white in a very short time and its cost is far less than that which has already gone through the bleaching process. This, of course, is recommended for economical purposes and is only fitted for every-day use when the wearing quality is a serious consideration.

A straight row of small beads with a projecting design of three bugles, placed at intervals, like a prim row of little trees, is another practical border easily adapted to beadwork.

When working on a transparent fabric care must be taken that cross threads do not show through from the wrong side, marring the beauty of the design. With a little care, stitches can be kept under the line of beads and never allowed to cross from one bead to another under an unbeaded portion of a thin fabric, like chiffon, for example.

Another simple beadwork is to emphasize the pattern in a brocaded fabric by stunning certain portions with beads of varying sizes and shades. The skirt of a dancing frock of pale pink, brocaded in a pattern of roses, showed the centers of the flowers beaded closely with small

rose-colored beads, the petals outlined in varying shades until white crystal beads edged the largest petals.

Heading on the lower parts of skirts is especially recommended, as additional weight is given to the narrow skirt, increasing its contrast with the lace or chiffon drapery above, thus emphasizing the fashionable silhouette.

Elaborate evening wraps show the upper portions heavily beaded, giving the effect of a short beaded coat worn over a plain lower drapery. Other models have heavily beaded revers crossing and fastening low on the side with an immense beaded motif with deep bead fringe.

The difference between a man and a machine is that one has brains and the other has not. Which are you?